ESTABLISHMENT NO. AND NAME U.S. DEPARTMENT OF AGRICULTURE REVIEW DATE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS Schoten 05-24-2000 B-6, Zwan-Division of Hertog Union COUNTRY FOREIGN PLANT REVIEW FORM Belgium NAME OF REVIEWER NAME OF FOREIGN OFFICIAL **EVALUATION** Dr.S.P.Singh Dr.F.Dingenen Acceptable Re-review X Acceptable CODES (Give an appropriate code for each review item listed below) A - Acceptable M - Marginally Acceptable U - Unacceptable N - Not Reviewed 0 - Does not apply 55 Cross contamination prevention **Formulations** 1. CONTAMINATION CONTROL 29 56 **Equipment Sanitizing Packaging materials** (a) BASIC ESTABLISHMENT FACILITIES A 30 Water potability records Product handling and storage Laboratory confirmation A 58 A 02 A 31 Product reconditioning Label approvals **Chlorination procedures** 32 A 59 A 03 **A Product transportation** Special label claims **Back siphonage prevention** 60 A 04 **A** Hand washing facilities Inspector monitoring (d) ESTABLISHMENT SANITATION PROGRAM 33 A 05 A 61 A Sanitizers Effective maintenance program **Processing schedules** 34 A 06 A 62 A **Establishments separation** Preoperational sanitation Processing equipment 07 **A** 35 A 63 A **Processing records** Pest --no evidence Operational sanitation 08 A 36 A 64 A Waste disposal **Empty can inspection** Pest control program 09 A 65 A Filling procedures Pest control monitoring 2. DISEASE CONTROL 10 **A** 66 A Animal identification Container closure exam Temperature control 11 A 38 O 67 Lighting Antemortem inspec, procedures Interim container handling 12 A 39 O 68 Antemortem dispositions Post-processing handling Operations work space 13 A ⁴⁰O 69 **Humane Slaughter** Incubation procedures Inspector work space 41_O 14 A Ventilation Postmortem inspec, procedures Process. defect actions -- plant 15 A ⁴²O **Facilities approval** Postmortem dispositions Processing control -- inspection 43 O 16 A Condemned product control Equipment approval 5. COMPLIANCE/ECON, FRAUD CONTROL ⁴⁴O Restricted product control **Export product identification** (b) CONDITION OF FACILITIES EQUIPMENT 45 A 73 Over-product ceilings Returned and rework product Inspector verification 18 A **Export certificates** Over-product equipment 3. RESIDUE CONTROL 75 A 19 A 46 O Residue program compliance Single standard Product contact equipment 20 A ⁴⁷O Sampling procedures Inspection supervision Other product areas (inside) 21 **A** ⁴⁸O Dry storage areas Residue reporting procedures Control of security items 22 O 49 O Approval of chemicals, etc. Shipment security **Antemortem facilities** 50 A 23 A Welfare facilities Storage and use of chemicals **Species verification** 24 "Equal to" status **Outside** premises 4. PROCESSED PRODUCT CONTROL 51 A Pre-boning trim Imports (c) PRODUCT PROTECTION & HANDLING 52 **A** 82-A 25 A SSOP Personal dress and habits Boneless meat reinspection 53 A 83-A 26 A Ingredients identification HACCP Personal hygiene practices 54 A **Control of restricted ingredients** Sanitary dressing procedures

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEW	V DATE ESTABLISHMENT NO. AND NAME				cn 7	ry ele		-
INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	05-2	23-2000	B-45, Bauwens, N.V.			co	UNTRY elgium		
NAME OF REVIEWER Dr.S.P.Singh		of Foreign o K. Albred	FFICIAL cht Van Brempt		EVALUATION Acceptable	Acceptable Re-review	' [Unacceptable	_
CODES (Give an appropriate code for each review item liste A - Acceptable M - Marginally Acceptable		- Unaccept	able N - Not Reviewed O - C	loes not a	pply				_
1. CONTAMINATION CONTROL		Cross con	tamination prevention	28 A	Formulations			55 A	_
(a) BASIC ESTABLISHMENT FACILITIES		Equipment	Sanitizing	29 A	Packaging materials	s		56 A	_
Water potability records	01 A	Product ha	andling and storage	30 A	Laboratory confirm	57 A			
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals			58 A	_
Back siphonage prevention	03 A	Product tr	duct transportation 32		Special label claims			59 O	_
Hand washing facilities	04 A	((d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitorin	g		60 A	_
Sanitizers	05 A	Effective i	maintenance program	33 A	Processing schedule	es		61 A	-
Establishments separation	96 A	Preoperat	ional sanitation	34 A	Processing equipme	ent		62 A	_
Pestno evidence	07 A	Operation	al sanitation	35 A	Processing records			63 A	_
Pest control program	08 A	Waste dis	posal	36 A	Empty can inspection			⁶⁴ O	_
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures			85 A	_
Temperature control	10 A	Animal ide	entification	37 O	Container closure e	xam		66 A	_
Lighting	11 A	Antemort	em inspec. procedures	38 O	Interim container h	andling		67 A	_
Operations work space	12 A	Antemort	em dispositions	39 O	Post-processing ha	ndling		68 A	
Inspector work space	13 A	Humane S	ilaughter	40 O	Incubation procedures			69 A	_
Ventilation	14 A	Postmorte	em inspec. procedures	41 O	Process. defect actions plant			70 A	_
Facilities approval	15 A	Postmort	em dispositions	42 O	Processing control	inspe	ction	71 A	
Equipment approval	16 A	Condemn	ed product control	43 O	5. COMPLIA	NCE/ECOR	I. FRAUD CO		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted	product control	40	Export product ider	ntificatio	on	72 A	
Over-product ceilings	17 A	Returned	and rework product	45 O	Inspector verificati	on		73 A	_
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates			74 A	
Product contact equipment	19 A	Residue p	rogram compliance	48 O	Single standard			75 A	
Other product areas (inside)	20 A	Sampling	procedures	47 _O	Inspection supervis	sion		⁷⁸ M	
Dry storage areas	21 A	Residue r	eporting procedures	48 O	Control of security	items		77 A	
Antemortem facilities	22 O	Approval	of chemicals, etc.	49 O	Shipment security			78 A	
Welfare facilities	23 A	Storage a	and use of chemicals	50 A	Species verification	n		79 A	
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL	<u> </u>	"Equal to" status			80 A	
(c) PRODUCT PROTECTION & HANDLING	-L	Pre-bonin	g trim	51 A	Imports			81 A	
Personal dress and habits	25 A	Boneless	meat reinspection	52 M	SSOP			82-7	Ā
Personal hygiene practices	26 A	Ingredien	ts identification	53 A	A NACCE			83-7	Ā
Sanitary dressing procedures	27 O	Control o	f restricted ingredients	54 A					_
									_

FOREIGN PLANT REVIEW FORM (reverse)	05-23-2000	ESTABLISHMENT NO. AND NAME B-45, Bauwens, N.V.		CITY Zele	
	03-23-2000	B-43, Dauweiis,14. V.		COUNTRY Belgium	
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN O Dr.LK. Albred	FFICIAL Cht Van Brempt	EVALUATION Acceptable Acceptable Re-re	optable/ oview - Unacceptable	

M-52 = Boneless meat re-inspection program is not carried out as required-no records are maintained by Quality Control regarding defects in de-boned meat like bone, foreign material and hair etc. on daily basis. No mention of this check in HACCP.

M-76 = Monthly supervision of inspection system records were not kept.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEW	DATE	ESTABLISHMENT NO. AND NAME			CITY Verne	
INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	05-2	22-2000	B-75, B.V.Heku			COUNTRY Belgium	
NAME OF REVIEWER Dr.S.P.Singh		of Foreign of coene And				notable/	ceptable
CODES (Give an appropriate code for each review item liste A - Acceptable M - Marginally Acceptable		- Unaccept	able N - Not Reviewed O -	- Does not ap	ply		
1. CONTAMINATION CONTROL		Cross con	tamination prevention	28 M	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment	: Sanitizing	29 A	Packaging materials		56 A
Water potability records	01 A	Product h	andling and storage	30 M	Laboratory confirmation	n	57 A
Chlorination procedures	02 A	Product re	conditioning	31 M	Label approvals		58 A
Back siphonage prevention	03 A	Product to	ansportation	32 A	Special label claims		59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM	1	Inspector monitoring		60 A
Sanitizers	05 A	Effective	maintenance program	33 M	Processing schedules		61 A
Establishments separation	08 A	Preoperat	ional sanitation	34 M	Processing equipment		62 A
Pestno evidence	07 A	Operation	ional sanitation 35 A		Processing records		63 A
Pest control program	08 A	Waste dis	posal	36 A	Empty can inspection		84 _O
Pest control monitoring	09 A		2. DISEASE CONTROL	4	Filling procedures		65 O
Temperature control	10 A	Animal ide	imal identification		Container closure exam	<u> </u>	66 O
Lighting	11 A	Antemort	ntemortem inspec. procedures		Interim container hand	ing	67 O
Operations work space	12 A	Antemort	em dispositions	39 O	Post-processing handli	ng	68 A
Inspector work space	13 A	Humane S	ilaughter	40 O	Incubation procedures		69 A
Ventilation	14 A	Postmort	em inspec. procedures	41 _O	Process. defect actions	s plant	70 A
Facilities approval	15 A	Postmort	em dispositions	42 O	Processing control in	spection	71 A
Equipment approval	16 A	Condemn	ed product control	43 O	5. COMPLIANCE	ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT	_)	Restricte	i product control	⁴ 0	Export product identifi	cation	72 A
Over-product ceilings	17 M	Returned	and rework product	45 O	Inspector verification		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	***************************************	Export certificates		74 A
Product contact equipment	19 A	Residue p	rogram compliance	46 O	Single standard		75 A
Other product areas (inside)	20 M	Sampling	procedures	47O	Inspection supervision		76 M
Dry storage areas	21 A	Residue r	eporting procedures	48 O	Control of security iter	ns	" _A
Antemortem facilities	22 O	Approval	of chemicals, etc.	49 O	Shipment security		78 A
Welfare facilities	23 A	Storage a	and use of chemicals	50 O	Species verification		79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL	1	"Equal to" status	-	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bonir	g trim	51 A	Imports		81 A
Personal dress and habits	25 A	Boneless	meat reinspection	52 A	SSOP	<u> </u>	82- M
Personal hygiene practices	26 A	Ingredien	ts identification	53 A	HACCP		83-A
Sanitary dressing procedures	27 O	Control o	f restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)	05-22-2000	B-75, B.V.Heku			CITY Verne COUNTRY Belgium
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN O Dr. Coene And		EVALUATION Acceptable	Acce Re-re	ptable; Unacceptable

- 17-M=Condensation drip was observed in sausage manufacturing room from cooling equipment on ceilings. The cooling unit showed some rust.
- 20-M = Cracked wall and floor was noticed in several areas of establishment. Bread and other products like casings were stored in a cooler in open containers. (raw and cooked products stored without any separation.
- 28+30-M = Cross contamination was observed at several places, for example hand operated waste disposal-lid-hand-product, Knife and gloves left on the exposed product and Dirty plastic covering touching the cooked products.
- 31-M = Cooked slab bacon picked from the floor and put in a container on the floor and container put back on the boning table for trimming. Person did not wash hand and start working on boning line. No re-conditioning area designated.
- 33-M = There was no effective maintenance program to prevent rust, flaking paint and cracked floors and wall.
- 34-M = Pre-operational sanitation program was not monitored daily and no records were kept in SSOP procedures. Molds for cooked hams were reused several times without removing residue from last use.
- 76-M = Inspection system supervision not on monthly basis-3-4 times a year.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEW	DATE	ESTABLISHMENT NO. AND NAME				CITY		
INTERNATIONAL PROGRAMS	05-1	16-2000	EEG-93,N.V.Westvlees				COUNTR	ozebeke	
FOREIGN PLANT REVIEW FORM							Belgi		
NAME OF REVIEWER Dr.S.P.Singh		of FOREIGN O			EVALUATION	Acc	eptable/		
CODES (Give an appropriate code for each review item lists	<u> </u>	ic.Guy Di	agac		Acceptable	Re-	review	X Unacce	pteble
A - Acceptable M - Marginally Acceptable		- Unaccept	able N - Not Reviewed O -	Does not a	pply				
1. CONTAMINATION CONTROL		Cross con	tamination prevention	28 U	Formulations				55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment	Sanitizing	29 A	Packaging mate	rials			56 O
Water potability records	01 A	Product ha	andling and storage	30 M	Laboratory conf	firmatio	ก		57 O
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals		58 O		
Back siphonage prevention	03 A	Product tr	ansportation	32 M	Special label cla	ims			59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monit	oring			60 O
Sanitizers	05 U	Effective (maintenance program	33 M	Processing sche	edules			⁶¹ O
Establishments separation	06 A	Preoperat	ional sanitation	34 N	Processing equi	pment			62 O
Pestno evidence	07 A	Operation	al sanitation	35 A	Processing reco	rds			63 O
Pest control program	08 A	Waste dis	posal	36 A	Empty can insp		64 O		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	es			65 O
Temperature control	10 A	Animal ide	entification	37 A	Container closu	re exar	n		66 O
Lighting	11 A	Antemort	em inspec. procedures	38 A	Interim contain	er hand	ling		67 O
Operations work space	12 A	Antemort	em dispositions	39 A	Post-processing handling				68 O
Inspector work space	13 A	Humane S	Slaughter	40 A	Incubation procedures				69 O
Ventilation	14 A	Postmorte	em inspec. procedures	41 A	Process. defect actions plant				⁷⁰ O
Facilities approval	15 A	Postmort	em dispositions	42 A	Processing con	trol ir	nspection		no
Equipment approval	16 A	Condemn	ed product control	43 A	5. COM	IPLIANCE	/ECON. FRA	FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricte	d product control	44 A	Export product	identifi	cation		n _O
Over-product ceilings	17 A	Returned	and rework product	45 A	Inspector verifi	cation			73 M
Over-product equipment	18 M		3. RESIDUE CONTROL		Export certifica	ites			74 O
Product contact equipment	19 A	Residue p	rogram compliance	46 A	Single standard	j			75 O
Other product areas (inside)	20 A	Sampling	procedures	47 A	Inspection sup	ervision			⁷⁶ M
Dry storage areas	21 A	Residue r	eporting procedures	48 A	Control of secu	ırity ite	ms		" A
Antemortem facilities	22 A	Approval	of chemicals, etc.	49 A	Shipment secu	rity			78 A
Welfare facilities	23 A	Storage a	and use of chemicals	50 A .	Species verific	ation	_		79 O
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" stat	tus			80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-bonin	g trim	51 O	Imports				81 O
Personal dress and habits	25 A	Boneless	meat reinspection	52 O	SSOP				82M
Personal hygiene practices	26 A	Ingredien	ts identification	53 _O	HACCP				83-A
Sanitary dressing procedures	27 A	Control o	f restricted ingredients	54 O					
			V OF HOSE WITH EVILLIATED						

FOREIGN PLANT REVIEW FORM (reverse)	05-16-2000	ESTABLISHMENT NO. AND NAME EEG-93, N.V. Westvlees			CITY Westroz COUNTRY Belgium	
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN O Dr.Lic.Guy La		EVALUATION Acceptable	Acce Re-re	ptable/ :view	∠ Unacceptable

- 05-U = Water in sanitizer for knives in slaughter room near the final inspection station measured 77 C degree temperature according to local veterinarian in charge.
- 18-M=Overhead equipment (ducts, beams and rails) were not well maintained dust and rust were observed-potential contamination.
- 28-U=Contamination of carcasses was observed at the final trimming station by workers boot and heads were dragging on the edge of the platform.
- 30-M = Carcasses were touching contaminated surfaces at several places.
- 32-M=Truck was observed with Exposed product and doors open-in the dock area.
- 33-M = Effective maintenance was lacking in the slaughter area ceilings and rails.
- 73-M = Inspection staff was not enforcing US standards.
- 76-M=Supervision of the plant inspection staff is not done in the manner to assure US standards. Monthly supervisory reviews are not done according to USDA.
- 80-U=The establishment was not operating in a manner to be equal to US program.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEW	DATE	ESTABLISHMENT NO. AND NAME			CITY	
INTERNATIONAL PROGRAMS	05-	16-2000	EEG-93-1, N.V.Westvlees			Westrozebe	ke
FOREIGN PLANT REVIEW FORM						Belgium	
NAME OF REVIEWER Dr.S.P.Singh		of Foreign of ic Guy L				ceptable/ review	Unacceptable
CODES (Give an appropriate code for each review item liste A – Acceptable M – Marginally Acceptable		- Unaccept	able N - Not Reviewed 0 - D	oes not ap	pply		
1. CONTAMINATION CONTROL		Cross con	tamination prevention	28 U	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES	-	Equipment	Sanitizing	29 A	Packaging materials		56 O
Water potability records	01 A	Product ha	andling and storage	30 M	Laboratory confirmation	วก	57 O
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals	58 O	
Back siphonage prevention	03 A	Product tr	ansportation	32 A	Special label claims	58 O	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM	-	Inspector monitoring		60 O
Sanitizers	05 M	Effective	maintenance program	33 M	Processing schedules	Warden a .	61 O
Establishments separation	06 A	Preoperat	ional sanitation	34 A	Processing equipment	3313,000,000,000	62 O
Pestno evidence	07 M	Operation	al sanitation	35 M	Processing records		63 O
Pest control program	08 A	Waste dis	posal	36 A	Empty can inspection	64 _O	
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O
Temperature control	10 A	Animal ide	entification	OA	Container closure exa	m	66 O
Lighting	11 A	Antemort	em inspec. procedures	38 O	Interim container hand	fling	67 O
Operations work space	12 M	Antemort	em dispositions	39 O	Post-processing handl	ing	68 O
Inspector work space	13 A	Humane S	Slaughter	40 O	Incubation procedures		69 O
Ventilation	14 A	Postmort	em inspec. procedures	41 O	Process. defect action	70 O	
Facilities approval	15 A	Postmort	em dispositions	42 O	Processing control i	nspection	⁷¹ O
Equipment approval	16 A	Condemn	ed product control	43 O	5. COMPLIANCE	E/ECON. FRAUD CONT	ROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricte	f product control	⁴⁴ O	Export product identification		
Over-product ceilings	17 M	Returned	and rework product	45 O	Inspector verification		73 M
Over-product equipment	18 U		3. RESIDUE CONTROL		Export certificates		74 O
Product contact equipment	19 U	Residue p	rogram compliance	46 O	Single standard		75 A
Other product areas (inside)	20 M	Sampling	procedures	47 O	Inspection supervision	1	⁷⁸ O
Dry storage areas	21 A	Residue r	eporting procedures	48 _O	Control of security its	ıms	"A
Antemortem facilities	22 O	Approval	of chemicals, etc.	49 O	Shipment security		78 A
Welfare facilities	23 A	Storage a	and use of chemicals	50 A	Species verification		79 O
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL	*	"Equal to" status		80 M
(c) PRODUCT PROTECTION & HANDLING	_	Pre-bonir	g trim	51 A	Imports		81 A
Personal dress and habits	25 A	Boneless	meat reinspection	52 N	SSOP		
Personal hygiene practices	26 A	Ingredien	ts identification	53 A	A NACCE		
Sanitary dressing procedures	27 O	Control o	f restricted ingredients	54 O			
			Y DE HEED HATH EVHAUETED				1

FOREIGN PLANT REVIEW FORM	REVIEW DATE ESTABLISHMENT NO. AND NAME 05-16-2000 EEG-93-1, N.V. Westvlees				CITY Westrozet	eke
(reverse)		,			COUNTRY Belgium	
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN O Dr. Lic Guy La		EVALUATION Acceptable	Acce Re-re	ptable/ view	Unacceptable

- 05-M=Knife sterilizer was not provided in one of a cutting room.
- 07-M=There was a problem with flies in locker room and cutting room. Several flies were observed in locker room and cutting room. The door was open in locker room so flies were coming and entering cutting room.
- 12-M = Work spaces in cutting room in between different lines are not sufficient to prevent contamination of product while cleaning one line.
- 17-M = Dust and grease was observed on rails and condensation was observed in a small area in a cutting room.
- 18and 35-U=Dripping of water (Contaminated) was observed on the belt with pork product. The inspection staff did not take any corrective action and establishment reacted by stopping the line.
- 19 and 35-U = Two belts in a cutting room for incoming pork parts for deboning were insanitary. Both belts were worn out with holes and cuts.
- 20-M = Several places in the plant, floor needed repair work-puddles and cracks were observed.
- 28-and 30-U=Cross contamination was observed at several places-for example establishment employee contacting product with gloves -used on the floor for pallet handling.
- 33-M=There was lack of maintenance programs in cutting room area; spot of rust and broken equipment observed during this audit.
- 73-U = Inspector in charge did not take immediate corrective action on product contamination accident.
- 76-M=Inspection supervision is not on monthly basis-no regular visits.
- 80-U=USDA-requirements were not met Belgian authorities agreed to take proper action and proper corrective measures before it is listed in the United States List.

INTERNATIONAL PROGRAMS								
DODELGN DY AND DEVIDUE DODA	05-2	25-2000	CEE-135, S.A.Detry Freares			AUBEL	•	
FOREIGN PLANT REVIEW FORM						BELGIUM		
NAME OF REVIEWER Dr.S.P.Singh		of foreign o rank Swa	FFICIAL rtenbroux		EVALUATION Acceptable Re-r	eptable/	centable	
CODES (Give an appropriate code for each review item list A – Acceptable M – Marginally Acceptable		- Unaccept	able N - Not Reviewed O - Do	es not ap	anniu.			
		•		28	Formulations		55	
1. CONTAMINATION CONTROL		Closs com	tamination prevention	A	rominations		0	
(a) BASIC ESTABLISHMENT FACILITIES		Equipment	Sanitizing	29 A	Packaging materials		56 O	
Water potability records	01 A	Product ha	andling and storage	30 A	Laboratory confirmation	n	57 A	
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals		58 O	
Back siphonage prevention	03 A	Product tr	ansportation	32 A	Special label claims		59 O	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring		60 A	
Sanitizers	05 A	Effective i	maintenance program	33 A	Processing schedules	Mar Made - during the 1886 Feb.	61 O	
Establishments separation	06 A	Preoperat	ional sanitation	34 A	Processing equipment		62 O	
Pestno evidence	07 A	Operation	al sanitation	35 A	Processing records		63 O	
Pest control program	08 A	Waste dis	posal	36 A	Empty can inspection		64 O	
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		85 O	
Temperature control	10 A	Animal ide	entification	37 A	Container closure exam	1	66 O	
Lighting	11 A	Antemort	em inspec. procedures	38 A	Interim container handl	ling	67 O	
Operations work space	12 A	Antemort	em dispositions	39 A	Post-processing handling	ng	68 O	
Inspector work space	13 A	Humane S	ilaughter	40 A	Incubation procedures		69 O	
Ventilation	14 A	Postmorte	em inspec. procedures	41 A	Process. defect actions	s plant	⁷⁰ O	
Facilities approval	15 A	Postmort	em dispositions	42 A	Processing control in	spection	⁷¹ O	
Equipment approval	16 A	Condemn	ed product control	43 A	5. COMPLIANCE/	ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted	i product control	44 A	Export product identific	cation	⁷² O	
Over-product ceilings	17 A	Returned	and rework product	45 A	Inspector verification	· -	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL	-	Export certificates		74 O	
Product contact equipment	19 A	Residue p	rogram compliance	46 A	Single standard		75 A	
Other product areas (inside)	20 A	Sampling	procedures	47 A	Inspection supervision		76 A	
Dry storage areas	21 A	Residue r	eporting procedures	48 A	Control of security iter	ns	77 A	
Antemortem facilities	22 A	Approval	of chemicals, etc.	49 A	Shipment security		78 A	
Welfare facilities	23 A	Storage a	and use of chemicals	50 A	Species verification		79 A	
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-bonin	g trim	51 O	Imports		81 A	
Personal dress and habits	25 A	Boneless	meat reinspection	52 O	SSOP		82-A	
Personal hygiene practices	26 A	Ingredien	ts identification	53 O				
Sanitary dressing procedures	27 A	Control o	f restricted ingredients	54 O				

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEW	DATE	ESTABLISHMENT NO. AND NAME			CITY	
INTERNATIONAL PROGRAMS	05-1	7-2000	B-156, DEKO, NV.Vleesware	enfabri	iek	HASSELT	
FOREIGN PLANT REVIEW FORM						BELGIUM	
NAME OF REVIEWER Dr.S.P.Singh		of Foreign o os Duso L				eptable/ Unacc	ceptable
CODES (Give an appropriate code for each review item liste A - Acceptable M - Marginally Acceptable		- Unaccept	able N - N ot Reviewed O - D	oes not a _l	pply		
1. CONTAMINATION CONTROL		Cross con	tamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment	Sanitizing	29 A	Packaging materials		56 A
Water potability records	01 A	Product ha	andling and storage	30 A	Laboratory confirmatio	n	57 A
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals	A AMPLE CO.	58 A
Back siphonage prevention	03 A	Product tr	ansportation	32 A	Special label claims		59 O
Hand washing facilities	04 A	(ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring		80 A
Sanitizers	05 A	Effective	maintenance program	33 A	Processing schedules		61 A
Establishments separation	06 A	Preoperat	onal sanitation	34 A	Processing equipment		62 A
Pestno evidence	07 A	Operation	al sanitation	35 A	Processing records		63 A
Pest control program	08 A	Waste dis	posal	36 A	Empty can inspection		64 A
Pest control monitoring	09 A		2. DISEASE CONTROL	Filling procedures		85 A	
Temperature control	10 A	Animal ide	ntification	37 O	Container closure exam	1	66 A
Lighting	11 A	Antemort	em inspec. procedures	38 O	Interim container hand	ling	67 A
Operations work space	12 A	Antemort	em dispositions	39 O	Post-processing handling	ng	68 A
Inspector work space	13 A	Humane S	laughter	40 O	Incubation procedures		69 A
Ventilation	14 A	Postmort	em inspec. procedures	41 _O	Process. defect actions	s plant	70 A
Facilities approval	15 • A	Postmort	em dispositions	42 O	Processing control in	spection	71 A
Equipment approval	16 A	Condemn	ed product control	43 O	5. COMPLIANCE	ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT	<u>.</u>	Restricte	product control	40	Export product identifi	cation	72 A
Over-product ceilings	17 A	Returned	and rework product	45 O	Inspector verification		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	.	Export certificates		74 A
Product contact equipment	19 A	Residue p	rogram compliance	46 O	Single standard		75 A
Other product areas (inside)	20 M	Sampling	procedures	47 O	Inspection supervision		⁷⁶ M
Dry storage areas	21 A	Residue r	eporting procedures	48 O	Control of security iter	ms	" A
Antemortem facilities	22 O	Approval	of chemicals, etc.	49 O	Shipment security		78 A
Welfare facilities	23 A	Storage a	and use of chemicals	50 A	Species verification		79 A
Outside premises	24 M		4. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bonin	g trim	51 A	Imports		81 A
Personal dress and habits	25 A	Boneless	meat reinspection	52 A	SSOP		82-A
Personal hygiene practices	26 A	Ingredien	ts identification	53 A	HACCP		83-A
Sanitary dressing procedures	27 O	Control o	f restricted ingredients	54 A			
	44 or oo o o	4 4004 400001	V DE LIGER LIMITH EVIDALISTER				

FOREIGN PLANT REVIEW FORM (reverse)		B-156, DEKO, NV.Vleeswarenfabri	iek	COUNTRY BELGIUM
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN O Dr. Jos Duso L			reptable/ review Unacceptable

20-M=Several holes in production and non-production areas in walls were noticed because of plumbing changes. Establishment will seal these holes.

24-M = Several used equipments were stored close to outside wall creating a difficulty for controlling of rodents.

M-76-Supervision of the establishment staff is not on monthly basis, however, periodic review is done by Kring (regional) inspection authorities.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEW	DATE	ESTABLISHMENT NO. AND NAME			CITY	
INTERNATIONAL PROGRAMS	05-1	8-2000	B-477, Tops Food N.V.			OLEN	
FOREIGN PLANT REVIEW FORM						BELGIUM	
NAME OF REVIEWER Dr.S.P.Singh		of foreign o Vanbroe			EVALUATION Acceptable Acceptable	eptable/ sview Unacc	captable
CODES (Give an appropriate code for each review item liste		- Unaccept	able N - Not Reviewed O - Do				
A - Acceptable M - Marginally Acceptable		· ·	tamination prevention	oes not ap	Formulations		55
1. CONTAMINATION CONTROL		Cross com		A	ronnulations		A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment	Sanitizing	29 A	Packaging materials		58 A
Water potability records	01 A	Product ha	ndling and storage	30 A	Laboratory confirmation	n	57 A
Chlorination procedures	02 A	Product re	conditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 A	Product tr	duct transportation 32 A		Special label claims		59 O
Hand washing facilities	04 A	{(1) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring		60 A
Sanitizers	05 A	Effective of	maintenance program	33 A	Processing schedules		61 A
Establishments separation	06 A	Preoperati	onal sanitation	34 A	Processing equipment		62 A
Pestno evidence	07 A	Operation	al sanitation	35 A	Processing records		63 A
Pest control program	08 A .	Waste dis	posal	36 A	Empty can inspection		64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	· · · · · · · · · · · · · · · · · · ·	65 A
Temperature control	10 A	Animal ide	ntification	37 OA	Container closure exam		66 A
Lighting	11 A	Antemorte	em inspec. procedures	38 O	Interim container handi	ing	67 A
Operations work space	12 A	Antemorte	em dispositions	39 O	Post-processing handling	ng	68 A
Inspector work space	13 A	Humane S	laughter	⁴⁰ O	Incubation procedures		69 A
Ventilation	14 A	Postmorte	em inspec. procedures	41 o	Process. defect actions	: plant	70 A
Facilities approval	15 A	Postmorte	em dispositions	42 _O	Processing control in	spection	71 A
Equipment approval	16 A	Condemne	ed product control	43 O	5. COMPLIANCE	ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted	product control	40	Export product identific	cation	72 A
Over-product ceilings	17 A	Returned	and rework product	45 O	Inspector verification		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A
Product contact equipment	19 A	Residue p	rogram compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Sampling	procedures	47 O	Inspection supervision		78 A
Dry storage areas	21 A	Residue r	eporting procedures	48 O	Control of security item	ns	n A
Antemortem facilities	22 O	Approval	of chemicals, etc.	49 O	Shipment security		78 A
Welfare facilities	23 A	Storage a	nd use of chemicals	50 A	Species verification		79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bonin	g trim	51 A	Imports		81 A
Personal dress and habits	25 A	Boneless	meat reinspection	52 A	SSOP		82-A
Personal hygiene practices	26 A	Ingredien	ts identification	53 A	HACCP		83-A
Sanitary dressing procedures	27 O	Control o	f restricted ingredients	54 A			